

NORMA

ANTIPASTI

NORMA'S FOCACCIA	4.4	MISTO DI SALUMI	13.8
		Selection of Italian Cured Meats	
BURRATA	16.5	SELEZIONE DI FORMAGGI	15.0
Creamy burrata, sautéed mushrooms, toasted nuts, black truffle sauce		Selection of Italian Cheeses, fresh fruit, nuts, honey	
MOSCARDINI ALLA LUCIANA	15.5	POLPETTE ALLA GRICIA	16.0
Small octopus slowly cooked in tomato sauce with olives, capers, garlic, parsley		Crispy fried bites with Pecorino Romano, crispy guanciale and black pepper	
CROSTINO FINOCCHIONA, GORGONZOLA E UVA	13.5	PARMIGIANA DI ZUCCA	15.8
Toasted focaccia, Tuscan fennel salami, gorgonzola, fresh grapes		Layers of pumpkin, béchamel, tomato sauce, basil, parmesan, Taleggio fondue and crushed hazelnuts	

PASTA

MEZZE MANICHE	19.5	SCIALATIELLI	21.0
ALLA CARBONARA		COZZE E STRACCIATELLA	
Egg yolk sauce, pork guanciale, pecorino and parmigiano, black pepper(no cream!)(extra 'nduja/+2,8€)		Mussels, garlic, parsley and a lightly spicy tomato sauce and heart of burrata	
TAGLIATELLE	20.0	MACCHERONI	20.5
FUNGHI E TARTUFO		ZUCCA, SALSICCIA E TALEGGIO	
Several varieties of mushrooms, black truffle and parmigiano sauce, parsely		Homemade sausage, pumpkin, creamy taleggio sauce & poppy seeds	
		(extra cheese/+0,4€)	

FINE PASTO

PASSION FRUIT PANNA COTTA	8.5	CANNOLI	7.5
Panna cotta, passion fruit and mango coulis, raspberries, almond "amaretti"		Sicilian cannoli filled with ricotta and chocolate, pistachio crumble on top	
TIRAMISU	8.5	TORTA CAPRESE	9.5
Homemade classic Italian Tiramisù		Traditional Caprese Chocolate & Almond Cake, Vanilla Ice Cream & Raspberry Coulis	
CAFÉ GOURMAND	11.5		
Espresso and a selection of mignardises			

Please notify our staff of any food allergies or intolerances.
Most of our dishes can be made vegetarian, just ask us!